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area with multiple bathing fixtures, the toilet area shall be provided with privacy curtains or stall partitions. Such a toilet facility shall not be for general use by residents outside the bathing area.

Subp. 3. New construction. All bathtub or shower areas shall be designed for the elderly and infirm. At least one special bathtub or shower area, designed for assisted bathing, shall be available for general use. Shower stalls shall be at least two feet, six inches by two feet, six inches inside dimension, and be without curbs. Bathtubs shall be at least 18 inches, but not more than 20 inches above the floor. Soap holders shall be without handles and be recessed. The special bathtub or shower facilities shall be provided in accordance with the provisions for the physically handicapped in chapters 1300 to 1365, the State Building Code, 1971 edition. A shower for assisted bathing shall not be less than four feet by four feet or four feet, six inches by three feet, six inches with the long side open without a curb, and with a 32-inch-high splash protection. The shower area shall have the controls located near the splash protection for easy reach by both resident and attendant, and the floor drain shall be located near the rear wall. A flexible hose hand shower shall be provided, and the soap holder shall be without handle and be recessed. A vertical, nonslip grab bar, 24 inches long, shall be provided at the shower and at the shower entrance location. The low end of the grab bar shall be three feet above the floor. Horizontal grab bars inside wet areas shall be mounted at a height of four feet, six inches above the floor. A folding shower seat, 16 inches deep and 19 inches above the floor, is recommended.

A bathtub area for assisted bathing shall provide at least three feet of working space for the attendant on at least two sides of the tub. A flexible hose hand shower shall be provided, and the soap holder shall be without handle and be recessed. A vertical, nonslip grab bar, 36 inches long, shall be provided at the point of access at each side or end of the tub. The low end of the grab bar shall be four inches above the rim. A horizontal grab bar, 36 inches long, shall be installed four inches above the inside rim, if the bathtub is installed with the long side toward the wall.

MS s 144.56

4660.4200 STORAGE ROOM, NEW CONSTRUCTION.

A room or space for storage of bulky equipment shall be provided.

MS s 144.56

4660.4300 JANITOR'S CLOSET, NEW CONSTRUCTION.

A janitor's closet shall be provided for each floor or resident area. It shall contain a floor receptor or service sink, storage for housekeeping supplies, and equipment.

MS s 144.56

4660.4400 DRINKING FOUNTAINS, NEW CONSTRUCTION.

Refrigerated drinking fountains shall be provided in resident areas and in the recreational or activities area.

MS s 144.56

4660.4500 ROOM NUMBERING, EXISTING AND NEW.

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All bedrooms and service rooms shall be labeled utilizing a system of numbers. The numbers of rooms in multistory facilities shall be prefixed by the number of the corresponding floor level.

MS s 144.56

4660.4600 STAFF HOUSING, EXISTING AND NEW.

When living quarters for staff or administration are provided within the facility, they shall be separated from the residents' areas.

MS s 144.56

4660.4700 MECHANICAL AND ELECTRICAL SYSTEMS, EXISTING AND NEW.

The requirements for plumbing, heating, ventilation, and electrical systems are covered in parts 4660.7800 to 4660.8610 and 4660.9900 to 4660.9940.

MS s 144.56

SUPPORTIVE SERVICE AREAS

4660.4810 DINING AND ACTIVITY AREAS, REQUIRED FLOOR AREA.

Subpart 1. New construction. The total areas set aside for dining, dayroom and activities shall not be less than 30 square feet per bed. It is recommended that an additional, separate activities area be provided.

Subp. 2. Existing and new. Additional space shall be provided for the above if the facility is offering a day-care program.

MS s 144.56; 144A.02 to 144A.08

4660.4820 DAYROOMS, NEW CONSTRUCTION.

The minimum dayroom and activities area shall be 20 square feet per bed. Areas used for corridor traffic or chapels with fixed pews shall not count as dayroom space. Dayrooms shall be located convenient to the bedroom areas and there shall be at least one on each bedroom floor in multistory construction. Dayrooms shall have outside windows, and the sill shall not be higher than two feet, six inches above the floor. It is recommended that an additional, separate activities area be provided.

MS s 144.56; 144A.02 to 144A.08

4660.4830 DINING AREA, NEW CONSTRUCTION.

The minimum dining area shall be ten square feet per bed. The dining room area shall be separate from the kitchen.

MS s 144.56; 144A.02 to 144A.08

4660.4840 ACTIVITIES AREA, NEW CONSTRUCTION.

Subpart 1. In general. The area for social and recreational activities or therapeutic treatment shall provide space, arrangement, and equipment to accommodate the activities program.

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Subp. 2. Space arrangement. Special consideration shall be given to space arrangement for obtaining maximum flexibility in divisions or separations of activities areas according to the type of function. Dirty and dusty activities shall be separate from clean activities, and noisy activities shall be completely separate and enclosed.

Subp. 3. Storage. Storage for supplies and equipment, including storage accommodations and display space for individual participants' projects shall be provided.

Subp. 4. Sanitary facilities. A counter with a sink or a lavatory and a single-service towel dispenser shall be provided within the area. A toilet room shall be available nearby.

MS s 144.56; 144A.02 to 144A.08

DIETARY FACILITIES

4660.4900 KITCHEN AREA, NEW CONSTRUCTION.

Subpart 1. In general. The kitchen shall be located convenient to the service entrance, the food storage areas, and the dining area. Door openings to food preparation areas shall be located away from entrances to soiled linen or utility rooms, trash rooms, or a laundry. The kitchen area shall be arranged for efficient operation and shall contain sufficient space and equipment for the type of food service selected. If a commercial food service is utilized, or if meals are provided by another facility, the dietary areas and equipment shall be designed to provide for the sanitary storage, processing, and handling of such food. The kitchen area shall be subjected only to that traffic which is directly related to the functions of the food service; food storage areas shall be located to avoid delivery traffic through the kitchen area.

A dietary area designed for limited food preparation should be arranged for possible future expansion in the case that a facility reverts to a standard type food service at a later date.

It is recommended that doors with locks be provided to secure the kitchen and food storage areas during off-hours.

Subp. 2. Storage for nonperishable food. A well-ventilated storeroom shall be provided for day storage, and for the reserve food supply. The supply room shall have storage capacity for at least one week's supplies. Shelving shall be finished with a washable surface, and the bottom shelf shall be at least eight inches above the floor. Floor drains shall not be provided.

Subp. 3. Storage for perishable food. Refrigerated storage for perishable foods shall be provided for a minimum three-day supply, and refrigerators, freezers, and refrigerated storerooms shall each be equipped with a reliable thermometer. Walk-in coolers and freezers shall be equipped with open-grid, corrosion-resistant metal shelving with the lowest shelf at least eight inches above the floor; be provided with inside lighting and inside safety lock releases; and the floors shall be flush with the kitchen floor to accommodate moveable equipment. Floor drains, directly connected to the building sewer system, shall not be provided inside the room. The required temperatures are covered under part 4655.8670, subpart 4.

Subp. 4. Storage for dishes and utensils. Enclosed storage shall be provided for all china, glasses, flatware and other food service utensils, including cooking utensils, pots and pans. Dishes and utensils shall not be stored in the dishwashing area.

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Subp. 5. Supervisor's office. An office or separate desk space for the dietary supervisor shall be provided within or adjacent to the kitchen. The area shall include space for reference books and files. Dietary office space may be provided in the administrative area in a facility with 30 beds or less.

Subp. 6. Janitor's closet. The dietary department shall be provided with its own janitor's closet with a floor receptor or service sink, and storage for housekeeping supplies and equipment.

Subp. 7. Lavatories. At least one lavatory with a single-service towel dispenser, shall be provided in the food preparation area and in the clean end of the dishwashing area. A single lavatory may be provided for a smaller dietary department; it shall be located near the clean end of the dishwashing area. Mirrors shall not be installed in food preparation areas.

Subp. 8. Toilet room. A toilet room shall be conveniently accessible for the dietary staff. It shall not open directly into any food service area. It shall contain a water closet, lavatory, mirror, and a single-service towel dispenser.

MS s 144.56; 144A.02 to 144A.08

4660.4910 FOOD SERVICE EQUIPMENT.

Subpart 1. In general, new construction. All food service equipment, including icemakers, drinking fountains and dishwashers, shall be of a type equal to the standards established by the National Sanitation Foundation (NSF); see part 4660.8610. Sufficient separation shall be provided between each piece of equipment and between equipment and walls to permit easy and effective cleaning, or the equipment shall be placed with a tight fit and the joints sealed. Equipment which is not sealed at the floor shall be installed on sanitary legs providing at least six inches clearance between the equipment and the floor, or it shall be provided with casters. Aisles between equipment shall have a minimum width of four feet to allow room for traffic in work areas and to permit movement of mobile equipment.

Subp. 2. Food carts, new construction. Food carts shall be enclosed when used for the transport of uncovered food trays or containers through nondietary areas. Floor storage shall be provided for the storage of all carts.

Subp. 3. Cutting boards, new construction. Cutting boards or similar use table tops shall be constructed of hard rubber, high-pressure laminate, or of similar nonporous, smooth, and cleanable material, and be free of cracks, crevices, and open seams.

Subp. 4. Scullery sink, new construction. A three-compartment scullery sink shall be provided for the complete hand washing of pots and pans. A drainboard, at least 30 inches long, shall be provided on each end of the sink. Each compartment shall be of a size and depth which will accommodate utensils, pots, and pans. The sanitizing compartment shall be at least 14 inches deep, permit the introduction of long-handled wire baskets for small utensils, and shall be equipped with a unit heater capable of maintaining a water temperature of at least 170 degrees Fahrenheit. If the mechanical dishwasher or a mechanical utensil washer is used for the sanitizing of pots and pans, a sanitizing compartment may not be required and a two-compartment scullery sink may be acceptable.

Subp. 5. Existing facilities. All food service equipment when it is being replaced shall be of a type equal to the standards established by the National Sanitation Foundation

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(NSF), see part 4660.6610.

MS s 144.56; 144A.02 to 144A.08

4660.4920 DISHWASHING AREA, NEW CONSTRUCTION.

The dishwashing area shall be separate and away from the kitchen food preparation area, and shall be arranged and equipped as follows:

A. Soiled dishes shall arrive at the soiled dish counter without passing through the clean dish side of the dishwashing area or through the food preparation area of the kitchen. The soiled dish counter shall include provisions for prerinse of dishes and disposal of garbage.

B. Facilities with more than 30 beds shall be provided with a commercial hood type or conveyor dishwasher. The area containing the dishwasher and the soiled dish spray rinse shall be separated from the food preparation area and the clean dish storage area by a wall protection.

C. In facilities with 30 beds or less, a commercial type under-counter type dishwasher shall be a minimum requirement.

D. Clean dishes shall be returned directly from the clean dish counter to a clean area for storage. The clean dish counter shall not be less than four feet long in facilities with pass-through type dishwashers. If necessary, provision shall be made for the return of empty dish racks to the dishwasher area.

MS s 144.56; 144A.02 to 144A.08

4660.4930 WASHING OF FOOD CARTS, NEW CONSTRUCTION.

A separate area shall be provided for the cleaning of food carts.

MS s 144.56; 144A.02 to 144A.08

4660.4940 WASHING OF GARBAGE CANS, NEW CONSTRUCTION.

An area, separated from the dietary area, shall be provided for the washing of garbage cans.

MS s 144.56; 144A.02 to 144A.08

4660.5000 THE LAUNDRY, SIZE AND LOCATION.

Subpart 1. Existing and new. The laundry, if provided in the facility, shall be sized and equipped to handle the laundering of all linen and personal clothing to be processed in the facility.

Subp. 2. New construction. The entrance to a soiled linen collection room or to a laundry processing room shall be located away from patient or resident living areas and the entrance to the kitchen. Door widths to laundry areas shall allow for movement of equipment and linen carts.

MS s 144.56; 144A.02 to 144A.08

4660.5010 SOILED LINEN COLLECTION ROOM.

Subpart 1. Existing and new. A separate, enclosed soiled linen room shall be provided for the collection, storage, and

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sorting of soiled linen to be processed in the laundry processing room or by an outside laundry service.

Subp. 2. New construction. The soiled linen collection room shall be located at the soiled side of the laundry processing room. A soiled linen collection room for facilities with outside laundry service shall be located near the service entrance.

MS s 144.56; 144A.02 to 144A.08

4660.5020 LAUNDRY PROCESSING ROOM, NEW CONSTRUCTION.

The laundry processing room shall be arranged to allow for the orderly, progressive flow of work from the soiled to the clean area. Equipment shall be arranged to minimize linen transportation, provide the necessary floor area between operations, and avoid cross-traffic between clean and soiled operations. The room shall provide space for storage of laundry supplies, cleaning equipment, and for parking of laundry trucks used in the operation. Hand-washing facilities shall be available for the area. A two-compartment laundry tub shall be provided and shall be of a material with a nonabsorbent, smooth, permanent finish. The laundry tub may be provided with fittings for the required handwashing facilities.

MS s 144.56; 144A.02 to 144A.08

4660.5030 LAUNDRY EQUIPMENT, EXISTING AND NEW.

The equipment shall be of commercial type and shall consist of one or more washers, extractors, tumblers, or combinations of these, as well as ironers and presses, depending on the size of the facility. The washer installation shall be capable of meeting the operating requirements in parts 4655.8000, subpart 5, and 4655.8300, subpart 3. The washers and extractors should each have a combined rated capacity of not less than 12 pounds of dry laundry per patient, when operating not more than 40 hours per week. The tumbler and flat work ironer should each have a rated capacity of 15 percent and 70 percent respectively of the washers when operating 40 hours per week.

MS s 144.56; 144A.02 to 144A.08

4660.5040 CLEAN LINEN ROOM, EXISTING AND NEW.

A separate, enclosed clean linen storage room shall be provided.

MS s 144.56; 144A.02 to 144A.08

4660.5050 LAUNDRY FOR PERSONAL CLOTHING, EXISTING AND NEW.

Provision shall be made for the washing of personal clothing either within or outside the facility.

MS s 144.56; 144A.02 to 144A.08

4660.5100 CENTRAL STORAGE, NEW CONSTRUCTION.

Central storage shall be provided in all facilities for the storage of bulk supplies and equipment. At least ten square feet per bed shall be provided.

MS s 144.56; 144A.02 to 144A.08

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4660.5200 REFUSE AREA, EXISTING AND NEW.

An outside, fenced area or a separate room shall be provided for holding trash and garbage prior to disposal. It shall be located convenient to the service entrance and be sized to accommodate the refuse volume and the chosen type of disposal system. An incinerator, if provided, shall be in a separate room, or in a designated area within the boiler or heater room, or outdoors.

MS s 144.56; 144A.02 to 144A.08

4660.5300 YARD EQUIPMENT, NEW CONSTRUCTION.

Separate storage for yard maintenance equipment and supplies shall be provided outside the facility.

MS s 144.56; 144A.02 to 144A.08

4660.5400 MAIN ENTRANCE AREA, NEW CONSTRUCTION.

A lobby area appropriate to the size of the facility shall be provided. It shall be located near the main control area, with easy access to elevators, if provided. Public toilet facilities shall be provided in this area.

MS s 144.56; 144A.02 to 144A.08

4660.5500 ADMINISTRATION, NEW CONSTRUCTION.

Space shall be provided for administrative functions involving business records and for the safekeeping of patients' and residents' valuables.

MS s 144.56; 144A.02 to 144A.08

4660.5600 FACILITIES FOR PERSONNEL, EXISTING AND NEW.

Locker and toilet facilities shall be provided in accordance with the requirements of the Minnesota Department of Labor and Industry; see part 4660.8610.

MS s 144.56; 144A.02 to 144A.08

4660.5700 PLUMBING, VENTILATION, AND LIGHTING, EXISTING AND NEW.

The requirements for mechanical and electrical systems are covered in parts 4660.7800 to 4660.8610 and 4660.9900 to 4660.9940.

MS s 144.56; 144A.02 to 144A.08

4660.5800 PHYSICAL THERAPY AREA.

Subpart 1. Application. Subparts 2 and 3 apply to nursing homes only.

Subp. 2. Existing and new. The physical therapy service, if provided, shall contain space and equipment for exercise and treatment which meets the needs of a medically directed therapy program. It is recommended that this area be utilized for in-service training in restorative nursing procedures. Each treatment area shall be provided with cubicle curtains for patients' privacy. Storage space shall be provided for supplies and equipment, and the area shall be provided with a lavatory or sink with institutional fittings and a single-service towel.

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dispenser. A desk and file space for the supervisor shall be provided which also may serve an adjacent activities area. A toilet room shall be convenient to the area. The toilet room may also serve an adjacent activities area.

Subp. 3. New construction. The toilet room shall comply with the requirements for special toilets, part 4660.2610.

MS s 144.56; 144A.02 to 144A.08

4660.5810 BARBER AND BEAUTY SHOP SERVICES.

Subpart 1. Application. Subpart 2 applies to nursing homes only.

Subp. 2. New construction. A room shall be provided for barber and beauty shop services with a shampoo sink, a lavatory, and storage space.

MS s 144.56; 144A.02 to 144A.08

CONSTRUCTION DETAILS, CHUTES AND ELEVATORS

4660.6000 ACCESS TO FACILITY, NEW CONSTRUCTION.

Accessibility to the facility by patients, residents, and the handicapped shall include at least one primary entrance without obstructions such as steps or curbs on walkways. Ramp slope shall not exceed one foot rise in 12 feet.

MS s 144.56; 144A.02 to 144A.08

4660.6100 AREA HEAT PROTECTION, EXISTING AND NEW.

Floors and walls for patient or resident living areas which are overheated due to adjoining heat sources shall be insulated or otherwise protected to prevent the surface from exceeding a temperature of 85 degrees Fahrenheit.

MS s 144.56; 144A.02 to 144A.08

4660.6200 CEILINGS.

Subpart 1. Existing and new. All ceiling finishes in living and service areas for patient and resident areas shall be washable and/or cleanable. Ceilings in high humidity areas shall be provided with a smooth and water resistant finish.

Subp. 2. New construction. Ceilings shall be acoustically treated in corridors and in patient or resident living areas. Materials which flake or dust shall not be used.

Subp. 3. Ceiling heights, new construction. Minimum ceiling heights shall be provided as follows:

A. Boiler room ceilings shall be at least five feet higher than the top of the boiler unit and at least two feet, six inches above the main boiler header and connecting piping with a minimum total height of nine feet.

B. Ceilings in corridors, storage rooms, patients' toilet rooms, and other minor rooms shall not be less than seven feet, six inches.

C. Ceilings in all other rooms shall not be less than eight feet.

MS s 144.56; 144A.02 to 144A.08

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4660.6300 CLEAN AIR, EXISTING AND NEW.

All air supplied to the facility shall be free from harmful particulate matter, any type of combustion products or contaminants, obnoxious odors, or exhausted air from the building or adjoining property.

MS s 144.56; 144A.02 to 144A.08

4660.6400 DOOR HANDLES, NEW CONSTRUCTION.

Lever type door handles shall be provided on all doors to bedrooms, toilet rooms, dayroom, dining room, and activities areas.

MS s 144.56; 144A.02 to 144A.08

4660.6500 DUMBWAITERS AND CONVEYORS, NEW CONSTRUCTION.

Shaft enclosure and installation requirements for dumbwaiters or conveyors shall be in accordance with the provisions in chapters 1300 to 1365, the State Building Code, 1971 edition. Enclosed dumbwaiter pits and conveyor spaces shall be provided with access for cleaning.

MS s 144.56; 144A.02 to 144A.08

4660.6600 ELEVATORS, NEW CONSTRUCTION.

Shaft enclosures and elevator installations shall be provided in accordance with the requirements in chapters 1300 to 1365, the State Building Code, 1971 edition. Elevators shall be provided in all facilities where patients or residents occupy or use more than the entrance or first floor level. The elevator cab shall be at least five feet in each direction and the car door shall have a clear opening of at least three feet.

Number of elevators: one elevator for one to 59 persons above the first floor, two elevators for 60 to 200 persons above the first floor, and three elevators for 201 to 350 persons above the first floor. One additional elevator shall be added for each 150 persons in facilities with more than 350 persons above first floor.

MS s 144.56; 144A.02 to 144A.08

4660.6700 ELECTRICAL SAFETY, EXISTING AND NEW.

Major appliances such as washers and dryers shall be grounded. Electrical items such as radios, television sets, or lamps shall not be placed next to sanitary fixtures.

MS s 144.56; 144A.02 to 144A.08

4660.6800 EXTERIOR MECHANICAL SHAFTS, NEW CONSTRUCTION.

Exterior shafts serving equipment for patient or resident areas shall be constructed to prevent accumulation of dirt, leaves, or snow.

MS s 144.56; 144A.02 to 144A.08

4660.6900 FLOORS, EXISTING AND NEW.

Subpart 1. General requirements. All floors in living and

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service areas for patients and residents shall be washable and/or cleanable.

Subp. 2. Dietary areas, wet areas. Floors in areas subject to local wetting shall be finished with a smooth, hard, nonslip, nonabsorbent surface. In dietary areas, such floor surfaces shall be grease resistant.

Subp. 3. Carpeting requirements. Carpeting, including padding or adhesives, shall conform with the required smoke and flamespread ratings in chapters 1300 to 1365, the State Building Code, 1971 edition; each square yard of the product, or the container, shall be marked for identification of its flamespread rating. Carpeting in patient or resident areas shall be of stain-resistant, high-density, low-pile construction which is cleanable and facilitates wheeled traffic. It shall be stretched and securely fastened to avoid looseness and bunching.

MS s 144.56; 144A.02 to 144A.08

4660.6910 FLOOR JOINTS, NEW CONSTRUCTION.

Thresholds and expansion joint covers shall be flush with the floor, except at exterior doors. Adjacent dissimilar floor materials shall be flush with each other to provide an unbroken surface.

MS s 144.56; 144A.02 to 144A.08

4660.6920 NONSKID SURFACES, EXISTING AND NEW.

Stairways, ramps, bathtubs, and showers shall be provided with nonslip surfaces. Rubber nonskid mats in bath and shower stalls, and loose scatter rugs in patient or resident areas shall not be used.

MS s 144.56; 144A.02 to 144A.08

4660.7000 GLASS PROTECTION.

Subpart 1. Existing facilities. All full height windows, glass partitions, or glass doors shall be provided with decals or markings.

Subp. 2. New construction. Any full height window or glass partition of clear glass which has the sill placed at or near floor level and is located in areas accessible to patients or residents shall be provided with a railing or some other structural safety barrier at a height of at least 30 inches above the floor. Glass doors shall be provided with a push bar or with decals or markings.

MS s 144.56; 144A.02 to 144A.08

4660.7100 THE INCINERATOR, NEW CONSTRUCTION.

An incinerator, if provided, shall comply with the requirements of the Minnesota Pollution Control Agency.

MS s 144.56; 144A.02 to 144A.08

4660.7200 LINEN AND TRASH CHUTES, NEW CONSTRUCTION.

Chute enclosures, service openings, and general installation shall be provided in accordance with the requirements of chapters 1300 to 1365, the State Building Code, 1971 edition. Minimum diameter of a gravity type chute shall be

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